

**Nevada Department of Agriculture**  
Application for Direct Marketing of Poultry Eggs

Questionnaire

There are many levels of oversight when it comes to the sale of farm fresh eggs. Nevada Department of Agriculture (NDOA) regulations describe requirements for grades and labeling of eggs. Health departments typically regulate the safe handling of eggs and may require an additional permit or other licensing for you to sell your eggs. Please contact your local health department for information about these additional requirements.

Producers who want to list shell eggs (domestic fowl) on a NDOA-issued producer's certificate must complete the following questionnaire and submit it with the application for producer certificate. The information contained in this questionnaire will be verified with an on-farm inspection performed by the Nevada Department of Agriculture. If you have questions, please contact NDOA in Sparks 775-353-3672.

Please refer to the handouts "Frequently Asked Questions About Selling Farm Fresh Eggs in Nevada" and the brochure "Know Your Eggs" which can be downloaded from the NDOA website at [www.agri.nv.gov](http://www.agri.nv.gov) . Follow the links to Farmer's Markets.

**On Farm/Residence:**

1. List the number and breed(s) of birds in your flock.

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2. What do you feed your birds?

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3. How are the birds housed? (free range) (caged) (housed) (free range and housed) (caged and housed) If other, explain \_\_\_\_\_

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4. How often are eggs collected? (once-a day) (twice-a-day) (more than once-a-day) (less than once-a-day) If other, explain: \_\_\_\_\_

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5. Do you record the number of eggs collected each day? \_\_\_\_ Yes \_\_\_\_ No  
If you answered "No" are you willing to develop a record keeping system that will record the number of eggs collected each day? \_\_\_\_Yes \_\_\_\_No

6. What is the average number of eggs you collect each day? \_\_\_\_\_

7. How are the eggs handled? (cleaned and refrigerated) (refrigerated and cleaned at a later time) If other, explain \_\_\_\_\_

8. If you wash your eggs, what is the temperature of the water used for washing and rinsing the eggs?: \_\_\_\_\_

9. Do you use a sanitizer to clean eggs? ☐ Yes ☐ No
10. If yes, what do you use and at what concentration? \_\_\_\_\_
11. Where will the eggs be stored? \_\_\_\_\_
12. At what temperature will the eggs be stored? \_\_\_\_\_

*Please refer to the handouts “Frequently Asked Questions About Selling Farm Fresh Eggs in Nevada” and the brochure “Know Your Eggs” to answer the following questions:*

13. The quality grade(s) at which my eggs will be sold is/are: (Grade AA) (Grade A) (Grades AA and A) (Grade B) \_\_\_\_\_
14. Do you candle your eggs? ☐ Yes ☐ No
15. Which method do you use to candle your eggs? (I use the Chart Titled “Summary of US Standards for Quality of individual Shell Eggs” and the use of a candler) (Other)  
If other, briefly describe \_\_\_\_\_

**Point of Sale:**

16. Where you plan to sell eggs? (On farm), (Farmers Markets), (Restaurants), (Retail Stores) (Other) in (Clark County), (Washoe County) (Other). If other(s), briefly describe:  
\_\_\_\_\_

17. How will eggs be sold? (cartons) (open flats) (other) If other, briefly describe: \_\_\_\_\_  
\_\_\_\_\_

18. Will the containers be: ☐ New ☐ Used.

If used, how will you clean the containers? \_\_\_\_\_  
\_\_\_\_\_

19. Have you included the “Safe Handling Instructions” on your cartons, flats, or other signage?  
☐ Yes ☐ No

20. Is there a “pack date” or “sell by date” on your cartons, flats or other signage?  
☐ Yes ☐ No (The sell by date is 30 days from packing, including the packing date)

21. Is the grade (AA) (A) (Both AA and A) shown on the carton, flats or other signage?  
☐ Yes ☐ No

22. Is the size of the eggs shown on the carton, flat or other signage? ☐ Yes ☐ No

23. Are your farm name, address and zip code on the label? ☐ Yes ☐ No

24. Do you issue sales receipts include the date of sale and where sold? ☐ Yes ☐ No

## Washoe County Egg Sales

1. In Washoe County, eggs sold at farmer's markets must be maintained at 41 degrees F at the point of sale. If you plan to sell at farmer's markets how will you assure that eggs are kept at that temperature? \_\_\_\_\_

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2. Do you maintain records of the following?

Number and type of all birds added to the flock. \_\_\_\_Yes \_\_\_\_No

Number of birds culled and the reason for the cull. \_\_\_\_Yes \_\_\_\_No

Illness reports for all sick birds. \_\_\_\_Yes \_\_\_\_No

Collection data: how many eggs, when collected, number of eggs sold, location of sale (i.e. "Sparks Farmers Market") \_\_\_\_Yes \_\_\_\_No

## Southern Nevada Egg Sales:

1. In Clark County, eggs sold at farmer's markets must be maintained at 45 degrees F at the point of sale. If you plan to sell at farmer's markets how will you assure that eggs are kept at that temperature? \_\_\_\_\_

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*This is to certify that \_\_\_\_\_ has been notified of the requirements for grading and sale of eggs in Nevada, and that the above person has responded accurately and truthfully to the statements of this document.*

\_\_\_\_\_  
Signature of Inspector

\_\_\_\_\_  
Date

Attach this completed questionnaire to your producer certificate application and fee. Send to:

### Nevada Department of Agriculture

Attn: Producer Certificate

405 South 21<sup>st</sup> Street

Sparks, NV 89431

Questions?

775-353-3672